

Cabbage Rolls

Stuffing

1 organic onion, chopped
1 green pepper, chopped
1 whole garlic bulb, chopped
1 lb. Organic ground turkey, beef, lamb or bean curd
2 Tbsp curry or masala
½ package Thai curry paste
chopped hot peppers (optional)
salt & pepper

Stir fry together above ingredients.

Steam head of Savoy cabbage just until soft enough for rolling. Roll up a scoop of above mixture into each leaf. If you have a large cabbage double the stuffing to use up all the leaves.

Tomato Sauce

2 700 ml jars organic tomato sauce
2 small cans organic tomato paste
½ package Thai curry paste
1 Tbsp basil
cayenne pepper to taste

In a large glass baking dish, add half tomato sauce mixture, add cabbage rolls, then cover with balance of the sauce.

Bake, covered, at 350°F for 1½ hours.